

Appl. No. : **10/535,069**
Int. Filing Date : **December 28, 2005**

REMARKS

Claims 1-28 have been canceled. New claims 29-65 have been added. Thus, claims 29-65 are now pending in the present application.

Support for new claim 29 may be found in the published US application (US2006/0105081) at paragraphs [0022] and [0078] (the blend); paragraph [0004] (the amino acid composition); paragraphs [0022], [0081], and [0083] (the dry matter content); and in Example 12 (sourdough). Support for new claims 30-36 and 38-44 may be found in original Claims 18, 19, 21, 25 and 26. Support for new claim 37 may be found in paragraphs [0014] and [0043] (combination with dried sourdough); and in paragraph [0084] (dry matter content). Support for new claim 45 may be found in the specification at paragraphs [0013]-[0014], and in Example 9.

Support for new claims 46 and 56 may be found in previous claim 1; in paragraph [0003] (increasing the flavor of bread); in paragraph [0005] (the flavor of bakery products is increased); and in the Examples. Support for claims 47 and 57 may be found in paragraph [0009]. Support for new claims 48-50 and 58-60 may be found in previous claims 13-15. Support for new claims 51 and 61 may be found in previous claim 12. Support for new claims 52 and 62 may be found in paragraph [0011]. Support for new claims 53-55 and 63-65 may be found in previous claims 6 and 7. Therefore, no new matter has been added, and entry of these amendments is respectfully requested.

Rejection under 35 U.S.C. § 102(b)

Claims 1, 2, 4, 6, 11-13, 16-18, 20, 23 and 24 were rejected under 35 U.S.C. § 102(b) as allegedly being anticipated by Ano et al. (US 3,536,498). Claims 1, 2, 4, 6, 11-13, 16-18, 20, 23 and 24 have been canceled, thus rendering the rejection moot as it applies to these claims. The rejection will be addressed as it applies to new claims 29-65. New claim 29 recites a blend comprising an amino acid composition comprising at least one of leucine, valine, isoleucine and phenylalanine, a yeast and a sourdough, wherein the blend has a dry matter content of at least 90%. New claim 37 recites a blend comprising a dried sourdough and an amino acid composition comprising at least one of leucine, valine, isoleucine and phenylalanine, wherein the blend has a dry matter content of at least 90%. Neither Ano et al., nor any of the references cited

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in the obviousness rejections, discloses blends having all of the components recited in claims 29 or 37. In particular, Ano et al. does not disclose a sourdough. Thus, these claims, as well as claims 30-36 and 38-65 which depend either directly or indirectly on claims 29 or 37, cannot be anticipated by any of these references.

In view of the comments presented above, Applicants respectfully request reconsideration and withdrawal of the rejection under 35 U.S.C. § 102(b).

Rejections under 35 U.S.C. §103(a)

Various dependent claims were rejected based on Ano et al. as a primary reference, and numerous secondary references (US 3,304,184; Thiele et al. (*Cereal Chem.*, 79:1 45-51); US 4,034,125; US 3,499,765; US 3,897,568; and US 4,961,937). All of the rejected claims have been canceled, thus rendering the rejections moot. The rejections will be addressed as they apply to the new claims 29-65.

As noted above, none of the cited references discloses the blends recited in new claims 29 and 37. The presently claimed invention relates to dry ingredient compositions (blends), and to methods using these blends in bakery products. These blends are particularly useful in sourdough fermentation for production of sourdough bakery products such as sourdough bread. Thus, these blends are generally subjected to fermentation by yeast and/or bacteria. The presently claimed invention addresses the lack of stable and easy to add blends useful in the preparation of bakery products by providing such blends, which provide enhanced/improved sourdough flavor. Advantageously, the presently claimed blends unexpectedly provide controlled sourdough taste, and standardized acidity levels, combined with fresh sourdough flavor (yeasty notes) (published US application at paragraph [0043]). In particular, Applicants have surprisingly discovered that the addition of the blends recited in claims 29 and 37 boosts flavor metabolism of the sourdough yeast and/or bacteria (published US application at paragraph [0014]).

Advantageously, even dried sourdough, the volatile flavors of which are lost by drying, can be re-fermented using the presently claimed blends to achieve a real (fresh) sourdough flavor, with stable acidity, thus avoiding the risks/disadvantages associated with a real (fresh) sourdough

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fermentation such as fluctuations and contaminations (published US application at paragraphs [0013} and [0041]-[0043]).

Applicants note that the dried baking ingredient disclosed by Ziemke et al. (US 4,034,125) is a substitute for real sourdough (which typically comprises Lactobacilli and yeast), and which is therefore not subjected to fermentation (fermentation compensator).

The unexpected advantages of the claimed blends discussed above are neither disclosed nor suggested by any of the cited references, either alone or in combination, and could not have been predicted based on these references. These unexpected results would effectively rebut any alleged case of *prima facie* obviousness if one were present., and strongly support the nonobviousness of the presently claimed invention.

In view of the comments presented above, Applicants respectfully request reconsideration and withdrawal of the rejections under 35 U.S.C. § 103(a).

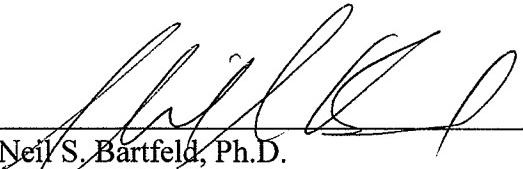
CONCLUSION

Applicants submit that all claims are in condition for allowance. However, if minor matters remain, the Examiner is invited to contact the undersigned at the telephone number provided below.

Respectfully submitted,

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